



## Wiener Gemischter Satz <sup>DAC</sup> 2023

**Vintage:** Yet another exceptionally long and particularly moist winter was followed by late but rapid budding of the vines in May. Flowering took place under ideal conditions around mid-June and was continued by a glorious summer, at least until the end of July. August began with an unusually cool and rainy phase in the first half and the temperatures only picked up again in the second half, albeit with cooler night-time temperatures. The month ended with a large-scale hail event, fortunately the damage was rather limited. September was exceptionally beautiful, so much you could literally watch the grapes as they were ripening. Then, the harvest began in the first few days of September and progressed very quickly thanks to the impeccable weather conditions. October 12<sup>th</sup> was the last day of harvest, the earliest we've ever come to an end. The results were mixed: As quantities fell somewhat short of expectation, the gradations and qualities were great across the board. A lively and finesse-rich vintage with great potential is on the horizon.

**Soil:** The grapes of the Wiener Gemischter Satz <sup>DAC</sup> are grown on the Bisamberg as well as on the Nussberg. The soil of the Bisamberg consists of light, sandy loess on massive limestone in the subsoil and the Nussberg also of limestone as well as weathered shell limestone with a significantly higher clay content.

**Vineyard and Cellar:** All of the grapes derive from organically certified vineyards. These vineyards are comprised of at least three different varieties that have been harvested all together. After meticulous grape selection via hand-picking the individual batches of grapes for the Wiener Gemischter Satz <sup>DAC</sup> were macerated for three hours before being carefully pressed. The pre-clarified must underwent cool fermentation and maturation in steel tanks in order to accentuate the racy, fruity character as much as possible. Following a moderate amount of time on the fine lees, the individual batches were blended and bottled. Since 2013, the Wiener Gemischter Satz has been ennobled with "DAC", the strictly controlled designation of origin for Viennese wine.

**Tasting Notes:** Light greenish yellow. Fine yellow fruit, delicate blossom honey, a touch of grapefruit in the nose. On the palate: medium complexity, juicy stone fruit nuances, refined acidity structure, lively and elegant. Even as a young wine, the Wiener Gemischter Satz <sup>DAC</sup> is very pleasing with its spicy and fresh nature plus it's a versatile food companion to classic Austrian cuisine.

**Wine Data:** Alcohol 12.5 % vol., Acidity 5.7 g/l, Residual Sugar 1.0 g/l